

Appetizers/Aperitivos

Fried Yucca w/ Brazilian Sausage-----\$9.95

Yucca is a root, similar to the potato, and is served with Thousand Island dressing on the side.

Crispy Calamari-----\$9.95

Served with Thousand Island dressing on the side.

Clams Ipanema-----\$9.95

Sautéed in olive oil, garlic, white wine and fresh basil.

Grilled Shrimp-----\$9.95

Jumbo shrimp sautéed in white wine and garlic sauce.

Buffalo Shrimp-----\$9.95

Choice of hot or mild.

Bacon Wrapped Turkey

6 pieces \$9.95 12 pieces \$18.95

Chicken Hearts-----\$8.95

House Salad-----\$6.95

Rodizio

\$31.95

Experience the excitement of a true southern Brazilian steakhouse called churrascaria, where more than 12 combinations of savory cuts of fire-roasted meats are presented on skewers and carved table side. Enjoy fresh salads and side dishes located in our buffet featuring both Brazilian and American cuisine. The Rodizio is all-you-can-eat and priced per person. Please, no sharing and no doggie bags.

Kids Rodizio

1-10-----\$16.95

Adult buffet only-----\$15.95

Kids Buffet

1-5 years-----free buffet only

6-10 years-----\$8.95

*All dishes are prepared with fresh ingredients and
always... love.*

Meats/Carnes

Skirt Steak-----**\$27.95**

Enjoy a 16 oz piece of Skirt Steak, seasoned simply with salt and, lastly, grilled with Parmesan cheese. Served with homemade mashed potatoes and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Steak Ipanema-----**\$21.95**

A grilled to order 12 oz New York strip steak. It is served with white rice and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Chicken & Sausage Paella-----**\$20.95**

Our take on the traditional Spanish dish, served with shredded chicken, pork sausage, and spicy yellow rice with red peppers and peas.

Ipanema Chicken-----**\$15.95**

A grilled chicken breast in a special blend of white wine and garlic sauce. It is served with white rice and a mix of zucchini, squash, and carrots in an olive oil and garlic sauté.

Seafood/Frutos do Mar

Seafood Paella (Pie-eh-ya)-----\$22.95

A combination of clams, shrimp, and scallops mixed in spicy yellow rice with red peppers and peas.

Broiled Salmon-----\$18.95

Seasoned with garlic and herbs. It is served with roasted potatoes and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Shish-ka-bob-----\$18.95

Sea scallops, jumbo shrimp, bell peppers and onions. It is served with white rice and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Stuffed Flounder-----\$18.95

Stuffed with crab meat, red and white onions, and parsley. It is served with white rice and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Grilled Codfish-----\$18.95

Topped with onions, black olives and roasted garlic. It is served with roasted potatoes and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Vegetarian/Vegetariano

Penne Ipanema-----**\$15.95**

White wine, garlic, fresh basil, diced tomatoes and fresh mozzarella.

Add chicken-----**\$18.95**

Add shrimp-----**\$20.95**

Penne a la Vodka-----**\$15.95**

Cooked al dente in a homemade vodka sauce.

Pasta Primavera-----**\$15.95**

Sautéed penne pasta in extra virgin olive oil and roasted garlic with fresh broccoli, cauliflower, red peppers, yellow peppers, carrots, and baby corn.

Vegetable Skewers-----**\$15.95**

Assorted vegetables served with white rice, black beans, and a side of fried polenta.